香菇加工利用

李穎宏

行政院農業委員會高雄區農業改良場

摘　要：(1)常壓萃取：萃取液之 pH 隨萃取倍數減少而下降，折射率及乾物重則呈上升趨勢(換算萃取效果則呈下降，以 60 及 70 倍最多)，色澤隨萃取倍數減少及時間增加而亮度降低紅色度增加黃色度減少。另在 HPLC 分析亦發現滯流時間在 10.7 分鐘隨加熱時間增加而減少，波長掃描亦發現 421nm 吸光值隨加熱時間增加而增加。(2)高壓萃取：15 分鐘高壓萃取效果已近臨界值且高於常壓 2 小時萃取效果，高壓萃取色澤較明亮紅色度較低黃色度較高、波長 421nm 吸收值幾乎與不加熱冷萃者相同。(3)罐裝飲料研發方面結果如下：以 70 倍常壓萃取或 80 倍常壓 2 小時萃取液經比較不同糖種類及濃度調配口感，係以二砂及紅糖調整糖度為 6°Brix 者，其風味較佳。

Studies on the Processing of *Glossogyne tenuifolia* Cass.

Lee Y. H.

Kaohsiung District Agricultural Improvement Station, COA

Abstract: *enuifolia* Cass.was one of the protophyte herbs at Peng-Hu in Taiwan. It had been as drink tea by the residents of Peng-Hu in the summer to reduce fever and as an antidote. In recently, it also has been proved possessing the live- protective function, and become more potential as the materials of health food. The purposes of our studies are to explore the suitable conditions for extracting the active ingredients of the herbs and develop the function food in various types made of extract of the herb, including canned drink tea and gelatin products. With processing and increasing the utilization of *Glossogyne tenuifolia* Cass., the market of the protophyte herb and the tourism of Peng- Hu will also be flourished. In our studies, the herbs of *Glossogyne tenuifolia* Cass.were extracted under various conditions that included the times of water (w/w) to extract, extraction time and extraction temperature. The L value and a value of herb-extracting solution increased as extraction time was shortened or the volume of water used to extract was increased, whereas b value of herb-extracting solution was contrary to the effect. There are higher total soluble solid contents in herb-extracting solution with 60~70 times of water to extract, and the extracting efficiency (total soluble solid contents /weight of dry herb) come to the most in the events. When the extracting times were extended to 2 hours, the absorbances of herb-extracting solution increased over 421~454 nm from visible-UV spectra scanning, and the peak of retention time at 10.7min. become fading under HPLC separation with the RI detector. For preparing the canned herb-tea, the mixture of brown sugar and B grade white sugar should be added to herb-extracting solution with 70~80times water to extract to get the best flavors and the canned herb-tea sugar content arrive to 6%.